



Back to Basics

The Christmas Season at the Design Museum

Do you want to have a Christmas Party but keep things simple? Then this event is for you! Get Back to Basics this year with great food, games and a fantastic disco and even a DJ. Unlimited drinks or specified drinks package and perhaps a welcome cocktail or two. Enjoy a seated contemporary designed buffet dinner from £99 per person inclusive of venue hire or help yourself to food stalls offering a range of traditional favourites. Back to Basics will give you a memorable Christmas party that does not break the bank!

Fizz are offering two types of Christmas parties

Fizz Back to Basics with Foodstall Menu £69.50
Fizz Back to Basics with a Seated Buffet £99.00

Included in the price:

- Exclusive venue hire • Menu • Atmospheric event and disco lighting
- Welcome cocktails & drinks package • Giant games • Occasional seating • Disco and DJ

Fizz Cocktails include

Metropolitan • Sea Breeze • Harvey Wallbanger • Pina Colada • Cuba Libre • Margarita

Fizz Options:

- Old fashioned sweet shop • Secret Santa Christmas tree • Ice cream or popcorn stand • Simulator Games
- Giant Wii tennis and Olympic games • Massage and pamper zone • Cocktail making tutorials

Call us to request a full entertainment list

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Fizz Back to Basics with Foodstalls £69.50

Includes 3 Food Stalls • Cheese or Mini desserts • Four hour drinks package • Games area
• Venue hire • DJ & disco • Event lighting • Table Centers • Event Managers & Staff

BACK TO BASICS FOOD STALLS MENU

Pork & apple sausages served on creamy mash with onion gravy
Scampi & chips served in paper bags with sea salt & ground black pepper
Beef stroganoff with sour cream, fresh parsley & buttered rice
Penne pasta, with rich tomato sauce, chargrilled vegetables & shaving of fresh Parmesan
Mini Cornish pastas served warm with Cornwall relish, wrapped in paper napkins
Baby hot dogs with American mustard
Hand made spicy burgers in mini buns with cheese, pickle & salad
Chunky beef Chilli bowl, topped with tacos, guacamole & sour cream
Mini pizzas slices topped with a trio of cheeses, mushrooms, peppers & sundried tomato
Mini steak brochettes with potatoes baked with olive oil & sea salt
Carvery style roast lamb served with mint sauce in ciabatta rolls
Chicken or beef satay served on a bed of noodles and topped with a peanut sauce

Followed by:

Selection of cheese served with homemade chutneys, French bread and crackers
or
Mini desserts

Strawberries dipped in Belgian chocolate
Lemon curd tarts with a caramelised crust
Tiny squares of rich chocolate brownies
Mini éclairs, mini fruit tarts and mini choux buns
Mini Mince Pies
Christmas cake
Seasonal berries soaked in cherry brandy in a chocolate cup
Individual fresh fruit purees & baileys served in mini shot glasses
Mini tiramisu with little spoons

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Fizz Back to Basics with a Seated Buffet £99.00

**Includes selection of 3 main courses and 2 desserts • Cocktail reception and ½ bottle of wine/soft drinks
• Games area • Venue hire • DJ & disco • Event lighting • Table Centers • Event Managers & Staff**

SEATED 2 COURSE BUFFET MENUS

Daube of beef "bourguignon", button mushrooms, red wine and fresh parsley
Singapore noodles with chicken, pork, prawns & sesame oil
Confit duck leg "five spice"
Foil baked salmon, orange, pine nuts & cardamon
Lamb "Tagine", aubergines & chick peas
Wild mushroom stir-fry, tofu, soy, julienne vegetables
Thai baby aubergine, courgette, pepper green curry
Sautéed strips of chicken with field and wild mushrooms tossed in a delicious red wine sauce
Warm smoked haddock pasta in a creamy sauce
Ragout of Seafood with white wine, dill and a cream sauce
Thai green chicken curry with lime leaves and fresh coriander
Sweet & Sour Pork with peppers and vine tomatoes
Red peppers filled with Mediterranean vegetables topped with a mozzarella and basil sauce
Chunky beef chilli con carne with kidney beans, fresh tomatoes, and garlic bread

SERVED COLD

Poached salmon with a saffron mayonnaise
Seared Tuna Nicoise with peppers, roasted onions, quails eggs and a lime vinaigrette
Beef tomatoes, mozzarella with a pesto dressing
Rare roast beef with cracked pepper
Cured meats with freshly grated horseradish & home made pickles
Platter of Mediterranean vegetables, peppers, olives, courgettes, sundried tomatoes & olives
Goats cheese & red onion tarts
Smoked salmon served with a delicious sauce of cucumber & shallots in sour cream

DESSERTS

Delicious chocolate mousse cake served with whipped cream & summer berries
Profiteroles filled with fresh cream, served with a rich Belgian chocolate sauce
Tarte au citron garnished with red berries and fresh mint
Cheese platter with a selection of cheese from around the world, grapes & fresh figs
Banoffee Pie –classic combination of bananas, caramel and whipped cream on a biscuit base
Tropical fruit arranged on large platters served with raspberry coulis and fresh cream
Normandy apple tart, crème patisserie
Chocolate brownies & cream

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